
AARON JONAS CATERING'S
COOKING SCHOOL
&
PRIVATE TEAM-BUILDINGS

Winter Menu Options For Private Cooking Parties

Soul 2 Creole (\$55 Per Person)

- Bayou Blast Blackened Shrimp Skewers with Chipotle & Garlic Cream
- Green Chile Corn Bread with Crab Louis & Spicy Avocado
- Roasted Corn & Black Bean Salsa with Homemade Tortilla Chips
- Bourbon Glazed Pulled Pork On Corn Cake Rounds
- Fra Diavola Seafood Jambalaya Cups

Wok This Way (\$55 Per Person)

- Crunchy Chicken Spring Rolls with Sweet Chili Sauce
- Ahi Tuna Poke on Wonton Chips with Chili Lime Avocado
- Shrimp & Scallion Sui Mai Dumplings with Meyer Lemon Ponzu
- Mushu Chicken Crepe Purses With Lemon Chive
- Great Wall Wings with Spicy Sesame Hoisen Sauce

Sushi Boom Sushi Boom Sushi Boom (\$75 Per Person)

- California Rolls with Ginger Soy Glaze
- Spicy Tuna Hand Rolls with Micro Greens and Diced Avocado
- Mako Miso Cups with Grilled Prawns
- BBQ Unagi Rolls with Avocado & Tobiko

Prada Primavera (\$55 Per Person)

- Shaved Fennel & Asiago Cheese Stuffed Mushrooms
- Crispy Spring Rolls with Roasted Chicken, Mozzarella & Basil
- Caesar Salad Lettuce Cups with Garlic Toast Point
- Wild Mushroom & Fontina Cheese Pizza's
- Heirloom Tomato Salad with Buffalo Mozzar